

### MAKE THE BEST OF LIFE-DON'T DESPISE IT

The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper,

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month,

## SOCIAL CORNER POEM,

Book" by permission of the publishers, the Bobbs-Merrill Co., Indianapolis.

Out of the hitherwhere into the you-Where one may rely on the friends he

and the smiles that greet him along Where the mother that left you years Will lift the hands that were folded

And put them about you, with all the And tenderness you are dreaming of. of the hitherwhere into the you

There all the friends of your youth have gone -and schoolmate that laughed

will laugh night as he used to do. Function to meet you, with such a face as tights like a moon the wandrous

Where God is living, and glad to liv He is the Muster and may for-

Cut of the hitherwhere into the yon— Stay the hopes we are leading on— You Divine, with Your merciful eyes column down from the far-away

Smile upon us, and reach and take for your souls Home for the old home's sale.—
And so Amen.—for our all seems gone one of the bisherwhere into the you.

### SYMPATHY FOR WILLWYCK.

Dear Secial Corner Sisters:—We all extend sympathy to our dan Sister Willwook and family in the loss of their dan little boy, so goon after re-

Where are you Ho-Peep? We miss have member Me. How did the snap-

## USE OF LEMONS.

Doar Sisters of the Social Corner;— Wash stained bands in lamon julce to like take the stains off.

Gargle a sore throat with a strong Lemon juice added to milk until it curls and these curds bound upon swoller joints from themantism, will

The juice of half a lemon in a cup I bluck suffer without sugar, will cura felt boudache.

Lemon juice and sait will remove

A cloth saturated with lemon juice and bound around a cut or wound will cut in bleeding.

Lemon Ising—Pit half a pound of some in a bowl, add grated rind and tules of one lemon and very small half run lielling water, whip stiff and time for inver cake.

Lemon juice is much nicer for salthan vinegar, especially fruit Source the juice of half a lemon in.

he last rinse water after you have longu Lemon Extract-Let stand the rind

four grated lemons in one-half pint alcohol for three weeks. Drain off a finid, bettle and cork, and the extruct is nicer than you can buy

To Whiten the Hands-Buy ten worth of bay'rum, lifteen cents' worth of glycerine, five cents' worth of quince seed, mix with the juice of

For Hoarseness-Beat the white of an erg, stir in half cup of sugar and juice of one lemon. Take a tenspoon-ful five or six times a day. Fine.

A delicious filling for layer cakes

One cup seeded raisins and one
lemon peeled, chop the lemon and rais,
ins together, mix with one-haif cup
cold water and small cup sugar. Beat
well all together and put cake topether while warm.

The boiler after using if rubbed all
over with a good soap will not rust.

To remove tartar from the teeth nquence half a lemon in half a glass or with a good soap will not rust, of water and brush the teeth thoroughly. Repeat until the tartar dis-

GINGER.



Out of the Hitherwhere.

Copyrighted by James Whitcomb for Bishop's. Following directions, flags and yellow bows we soon found the Bobbs-Merrill Co., Indianapolis.

August 2nd was clear and cool and I and my two small sons took a car for Bishop's. Following directions, flags and yellow bows we soon found the large colonial house of Aunt Mary, There was a fair sized gathering and

Willwork and family in the loss of their fear little boy, so soon after returning from her childhood beene. She, like Maine Lover, looks back with such found memories to the dear old clare and took it for her pentaine.

Let us extend our sympathy by sending cards or letters to her. We make her smiling face and hope the will ason be free from quarantine and like to meet with us again in the near future.

I am sure the Editor will be glad to forward all mail.

I was much disappointed in not being able to meet all at Aunt Abby's and Aunt Marr's picnic; the more so, when the Sisters tell me how delightfully they were entertained at both the sisters of the Social Corner.

Dear Sisters of the Social Corner.

ome out? Are they all right to sugar melted together. Stir the beaten Clippings received at plente of volks of three eggs into which has been point? Clippings received at plenic of points of the season into which has been mixed the grated peel of a large lemment.

AMY.

AMY.

AMY. honey: then pour into jelly tumblers dip

To Stop a Cold: Take lemon made Flaxsaed made with Lemon: Flax-

seed (whole) four tablespoons; boiling water, one quart; juice three lemons; sweeten to taste; if too thick, dilute with water. Impure Water: If you are mispiclous

about two owners of slippery elm-k in small pieces; pour one quart ling water ever it; let stand until ool; and juice three lemons; eweeten, lood for bad colds.

Lemon is good in contagious dis-asen. If one has been exposed to con-agious diseases, a strong pargie of emon and water is good.

Lemon Juice in water for bathing if on are preparing for the sick; it is efreshing and will reduce fever. For a Fever Drink: One teaspoon

a tartur to one quart of water, of two lemons. To Clean the Mouth, teeth and tongue of patient, rinse with lemon

# TO KEEP CUT FLOWERS.

seal them at once with new rubbers.

and while the syrup is bolling hot pour

HOME-MADE COLOR SCHEMES.

r evening gowns, may be raw Japan-

of cotton rags will make a rug six by

It is very fascinating work after you

PAULA

it over the peaches.

in artificial light.

# Dear Sisters of the Social Corner: Here are some things worth knowing: Iodine can be taken out of a scarf, whether linen or cotton, if the stain is immediately wet with elcohol, rubbed between the hands, then rinsed in cold water. Repeat until entirely removed.

Preserving Cut Flowers: Before re moving them from the box, sprinkl gently with cold water, then mak strong soapsuds, put the flower

BETTY BROWN.

## A FEW USEFUL HINTS.

Dear Solcal Corner Sisters: Here re a few good useful hints: To Keep Meats Untainted: Put

iece of charocal inside of any poultry be kept over night in cummer. When meat has a close or slig Linted smell, wash it in water which is dissolved a teaspoon of soda r in water and vinegar mixed. Keep Lemons in a crock filled with

Egg Stain-Salt will remove the on egg snoons.

Put Oyster Shells into a stove that clinkered. Put in when the fire is

Serve Cream Cheese with Figs-Figs may be freshened by washing them thoroughly, drying and then heating

Some dependent of the sugar as water; drop in prepared peaches; continue the bolling slowly until they are tender; did the peaches carefully into jars; fill the fars to overdowing with the bolling slowly until they are tender; fill the fars to overdowing with the bolling slowly until they are tender; fill the fars to overdowing with the bolling syrup and scal at once.

Pickted Peaches—Make a syrup of two quarta of leest claser vinegar and salt at once.

Pickted Peaches—Make a syrup of two quarta of leest claser vinegar and salt parts of leest parts of and a little water and stew them until
they are tender; run them through a
fruit press or colander to remove the
pits and skins, put the pulp into a
clean preserving kettle and sweeten it
to suit the taste. Boil it until it is
very thick and of a rich color, stirring
it constantly. Pour it into carefully
heated jars while it is boiling hot, and
seal them at once with new rubbers
four fee

four feet. Take a kettle that will hold three and one-half gallons. Wash Brandled Peaches-Add enough waboilers holding from one to five gallons are perfectly satisfactory for dye ketter to two and a half quarts of sugar to dissolve it and make a syrup. When

the syrup boils, and four quarts of prepared peaches, and continue the bolling for five minutes; place the fruit carefully in jars and boil the scap. These should not be used for dycing. These pots should be thor-oughly washed after using. It is possyrup twenty minutes longer, or until it thickens; add a pint of white brandy ofble to use one kettle for all, but yo would dry it every time. A wringer Seal thejars at handy to have, a piece of broom handle, and you can hang your mate

Process of Dyeing—It is better ot use a weak solution and dip the cloth sev-eral times. The best method I know

It is very fascinating work after you have once learned how to handle home dye pots. There are several distinct advantages in doing this work at home. In the first place, colors more artistic than any on the market, that will not fade, and hold their quality Have the cloth absolutely clean. New cloth should be washed in scapy water to get rid of the dressing; rinse and wring dry. Dissolve the dye in a little boiling water; make a strong solution in a pail or pitcher; put enough water in the dye kettle to cover the goods, Silk for curtains, cushions, kimonas or evening gowns, may be raw Japanese silk, and it is certainly beautiful dyed in large dye-pots.

Home dye work is not a disagreeable or mussy job. All that one needs is a set of enameled ware kettles, some sticks to handle the dyestuff, a pair of rubber gloves, a rack for drying the goods, and some kind of a stove. The kettles should be of a good quality of enamel, without seams, and those which are used for the dyes ought to be kept for that purpose. It is nice to

which are used for the dyes ought to be kept for that purpose. It is nice to bouble shades are made by first dipping in one color, then the other. It is not be used for other bearing and one for soap solution. These, of course, can be used for other yellow make green; red and blue make

Use Large Dye Pots for dyeing skein of thread and small things. It is better to have the large pots large enough for it is much easier to dye all the material wanted for one job at once than to make two jobs of it. This has been my experience. violet.
Use the natural dyes unless you by natural een my experience.

I dyed soms ince at two different don't know what color to expect. It is nes and could not get it the shade on the same principle of making bread with yeast, or using self raising flour, wanted it.

Three and one-half to four pounds a baker's bread.

ETHELYN

a real New Englander and so direct
I like your pain spoken way. Good
morning. Oh! One minute! Did
you say eleven-ten \* \* \* Oh yes—
ten-eleven. Thank you. Come Puggy

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for the clear titled out with hirs
the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for Kennebunkport
paint the spoken way.

At ticket office): Will you give me
some tickets for the clear titled out with hirs
the spoken way.

At ticket office): Will you give me
some tickets for the clear titled out with hirs
the spoken way.

At ticket office): Will you give me
some tickets for the clear titled out with hirs
the spoken way.

At ticket office office, will is it down at this nice round
the by. Isn't he good, pracious lamb!

At tickets office office, will the spoken way.

At ticket office office, will the spoken way.

At ticket office office, will the spoken way.

At the spoken way the wild way to the spoken way.

At the spoken way the wild way to the spoken way.

At the spoken way the spoken way the spoken way.

At the spoken way the spoken way to the spoken way.

At the spoken way the spoken way the spoken way.

At the spoken way the spoken way the spoken way.

At the spoken way the spoken way the spoken way.

At the spoken way the spoken way the spoken way.

At the spoken way the spoken way the spoken way.

At the spoken way the spoken way the spoken way.

At the pai

Thus passed another day of pleasant association and enjoyment which will enrich our own lives by contact will enrich our own lives by contact with the good and brave and true; and ever linger in our memory. About fifty met to enjoy the day. Joseph Doe: Had the first dahlia blossom the 4th of August. Has any-one beaten that? Keturah: Wish you could enjoy

Keturah: Wish you some of the picnics with us. THEODA.

# CHAT FROM CRIMSON RAMBLER.

Dear Corner Folks: Here I come for just a little chat. What a nice time we all had at Aunt Abby's, and such a nice programme, ending with a thunder and lightning storm.

From there we traveled to the home of Aunt Mary where a goodly number had congregated on the lawn under the trees and at lunch time all der the trees and at lunch time all

der the trees, and at lunch time, all looked as though they had forgotten to eat their respective breakfasts beore starting out. We all enjoyed the music, both vo-cal and instrumental, as well as the

recitations so finely given by Tidy Addly, Etta Barber, Etta Barber's little son, Mrs. Dodge and Mayfayre. on, Mrs. Dodge and Maylayre. Etta Barber: Was very glad to meet you. Ella, Daisy and Clara of Canter-bury: Was also delighted to make bury:

your acquaintance.
Goldenrod: Was glad to see your smiling face again; but missed your friend Brownie. Where was she? Off at her bungalow? Tell her to come next time. Aunt Abby: Are you so very, very onely? If so, I must try to cheer you op even though I have so many irons

## TWO PUDDING RECIPES.

Dear Sisters of the Social Corner:-I have been a reader of The Corner are appropriate. For the White Rab-for some time and always thought I bit and the Dormouse, you can pro-would like to join, so I have ventured cure masks at almost any large toy-

Good hot or cold.

Banana Pudding—Slice bananas up in as many small dishes as you are to use. Then make a sauce of one pint milk, one egg, two tablespoons of cornstarch; let cook till it thickens, then add a little sait. When cold flavor with vanilla and put over bananas. Over all put whipped cream. Very good without the cream.

Very good without the cream.

ILYKIT.

Cardboard slips, "Eat me," or "drink me."

The Cheshire cat sits in a tree, and the low branches of those who are courageous enough to climb the ladder to her perch. Where there are no safe trees, a large cat's head of cardboard can be placed in the low branches of some bush, and the Duchees can tell the fortunes.

Other members of your circle can

Dear Corner Sisters: In last week's issue Nixie gave a recipe for salad dressing which needs the addition of two eggs to make it perfect.

How many of you serve ice cream and frozen puddings in summer instead of so many pies, etc., for dessert? It's much easier and the kinds are legion. Just plain vanilla cream as the basis one can add all kinds of trimmings. Fuffed rice or puffed whent sprinkled over the top of each serving. Sances, like pineapple, strawberry or chocolate.

If the family likes gelatine make a plain jelly, color any desired color, when cold and cut fine, sprinkled over the top of each serving. Sances, like pineapple, strawberry or chocolate.

If the family likes gelatine make a plain jelly, color any desired color, when cold and cut fine, sprinkled over a dish of cream, not only makes it look pretty, but tastes better.

Lobster a la Newburg—Two pounds

a card from the famous pack. The costumes are made like the harness of a sandwich-man—two sheets of heavy cardbard hung from the shoulders by means of colored ribbons, and on the cardboard an illuminated drawing of the card that the character represents.

Fosters to advertise the party can be made by copying the illustrations of the book, if there is any one in your circle who has the skill to do it.

If not, you can make very good posters from a sheet of white cardboard arranged to represent the Duchess's card of invitation to "Every One".

East wishes to all from the asmoulders by means of colored ribbons, and on the cardboard an illuminated drawing of the card that the character represents.

Fosters to advertise the party can be made by copying the illustrations of the book, if there is any one in your circle who has the skill to do it.

If not, you can make very good posters from a sheet of white cardboard arranged to represent.

East wishes to all from

MOUNTAIN LAUREL.

YELLOW DAY AT AUNT ABBY'S

showery in spite of the weather response three hard boiled eggs rubbed smooth with cream or milk: one large table spoon flour rubbed into two large table spoons butter. Heat one pint cream in doubit boiler, add the prepared yolks and flour, one-half teaspoon salt, a shake of red pepper and one grating of nutmeg; cook and stir until thick, then add lobster meat and cook 10 minutes longer. Just before serving add two tablespoons sherry or maderia wine. The batter may be omitted without impairing the flavor.

For Oysters a la Nowburg — Prepare above sance, cook 40 oysters in their own liquor and one teaspoon salt until edges curl—about ten minutes. Then drain and add to cream. Serve at once.

NIXIE.

THE HUNGRY PICNICKER

THE HUNGRY PICNICKER.

Dear Social Corner Sisters:—A hungry picnicker usually thinks he can "eat a horse and chase the driver." Ham sandwiches and hard-boiled eggs are good old standbys, but for the appetite that longs for a "whole meal" there are tasty changes which make the mouth water. If the picnic is to be in the woods, to celebrate a birthday or some special occasion, why not decorate the table with ferns and fruits? A paper tablecloth is used on the table with fancy paper plates, and paper napkins folded in the "fan-and-petal" shape are placed in paper drinking cups. They plenic baskets filled with bonbons are used as favors, Beside each plate is a small cake in a tulip-shaped cup made of a folded gaper napkin.

Ready to serve on this labor-saving means for the afternoon. Si and Si's wife came. I had neglected to provide a book so can't remember half of the mook so can't

Mck cookies will prove a pleasant surprise. Roll good pie crust very thin and stamp out in circles. Have ready some finely minced ham or sorned beef, season to taste and melted butter.

Wondered to a Social Correct their Others ask if they shall leave their foolish questions.

I did hope to see J. E. T. but was glad to see those I did. It was a "yel-glad to see those I did. It was a "yel-glad to see those I did. It was a "yel-glad to see those I did." ture, wet the edges and cover with the remaining circles, pressing the edges together with a fork, Bake until risp and brown.

For "chicken delights" cut the meat from a boiled fowl or chicken, trim in least pleces and arrange in individual ramekins, allowing three or four iny parholled potato balls and a gentrous spoonful of thickened stock to Cover the tops with biscuit rolled quite thin and bake unil crisp.

EASTER LILY.

## ALICE IN WONDERLAND LAWN

PARTY. Dear Social Corner Sisters: -- Here

are a few hints which the Sisters may be glad to know A novel collar, dainty and simple, handkerchief of the usual ladles' size. Lay the handkerchief flat. From one corner, cut along the diagonal, toward the center five inches. From the end of this cut make two others, vertical to the hem, but taking care not to cut late it. From the points on the hem where these cuts end, cut an inward curve that will fit the neck. Turn a narrow hem on all the cut edges, and hold it by catstitching on the right side of the collar. That preserves the hem, and also gives a pretty finish. After hemming the edges, turn the two triangles that now extend up into the neck space. After hemming the edges, turn the wo triangles that now extend up into the neck space, so that the sides formed by the hem of the handker-chief will come at right angles to the hem of the collar. Caught in that position by a few stitches they will take the place of a fabot.

I saw by several of the The Bulleding in the to the several se

tin's that you are having good times with your picnics and parties. I only wish I could join you but that is impossible. If you wish to have a nice lawn party and have a good time and make a little money out of it, why not try an "Alice in Wonderland lawn party" which is not at all difficult to arrange. The essentials are a large and attractive garden in which to hold the party, and a circle of friends to take part in it. The characters to

to take part in it. The characters to be represented are Alice, the White Rabbit, the Duchess, the Mad Hatter, Humpty Dumpty, Tweedledum and Tweedledee and any others you please. If you follow the illustrations in "Alice in Wonderland", you will have little trouble in making costumes that are appropriate. For the White Rabbit and the Dormouse you can pro-

this time to see if you have room for store. The frog footman will take one more.

I have attended one of the Social Corner picnics and have met many of the Sisters and had a very nice time.
I hope to attend more of the picnics in the future and meet more of the Sisters and had a very nice time.
I hope to attend more of the picnics in the future and meet more of the Sisters arranged on the top of the table, at which Alice herself mentions. which Alice herself presides as sales-

The white rabbit has charge of the The white rabbit has charge of the fancy articles. His specialty may be fans or anything else that you wish.

Tweedledee and Tweedledum sell home-made candy, and Humpty Dumpty has charge of the grab-bag. If there is a convenient wall for him to sit on, so much the better.

Serve tea under the trees The Mad Hatter serves as the walter and the Dormouse helps him.

Label all refreshments with small cardboard slips, "Eat me," or "drink

ess can tell the fortunes.

Other members of your circle can take part as general helpers whenever they are needed. Each will represent a card from the famous pack. The costumes are made like the harness of a sandwich-man—two sheets of beavy cardiand hung from the should.

Thursday, July 27th, was cloudy and showery in spite of the weather report: but hoping that it might burn off" later in the day, I took little "Boy Blue" and started for the great day at Aunt Abby's.

Just as we got to the depot it becan to rain, but it was only a shower and land stopped before we got to orwich. There I met Rural Delivery and Paulin.

one brazged of her husband spank-ing them.

One brazged of her husband spank-ing her for being "naughty," and I wondered how he would come out if he tried it on a Social Corner woman, Others ask if they shall leave their

ow day" for me. ETTA BARRER.

## THANKS FROM WILD OLIVE.

Dear Social Corners Sisters:-! will Dear Sacral Corners Sisters:—I will
re and write a few lines to thank the
tind Sisters of Club No. 3 for the
seautiful flowers sent by Papa's lay
and Chore Girl. The little plants are
rowing heautifully and the carnatines
re creeting me with their brightness. I am improving gradually and hone be able to thank the Sisters per-

"Cartwheels" are big crackers pread with surdine, anchovy or peaut butter. Add rings of stuffed dives for the decoration. They are ine.

Best wishes to all.

The be and to didn't soon.

Franc's Boy: I thank you very much for your thoughfulness and efforts.

Cherisette: I thank you for getting the flowers. They were lovely.

Fairy: I have not formotten you will walk a latter before lang.

### and will write a letter before long A WORD FROM AUNT MARY.

Dear Social Corner Writers: While we are sweltering with the intense heat we do not feel much like writing, but we cannot forget the good times we enjoy in meeting with each other in our social outings.

A hearty vote of thanks was given to The Eulletin company for its gen-

I wish especially to thank all of the Sisters who have sent me birthday cards and other sifts. I will try to ands and other sills. I will try to icknowledge them as soon as conven-ent, but with another picule last Sat-orday of 150, and a W. C. T. U. meet-ing here yesterday, I have been very busy; but not too busy to think with ove and gratifude of the idudness and oving thoughtfulness so plainly shown by the Social Corner Sisters to me at

ulres only six tons, due to scientific breeding of the beets.

Children Cry FOR FLETCHER'S

CASTORIA

this time, and I sincerely thank you all When sugar was first made from heets & took about 20 tons of beets to produce a ton of sugar; now if re-